



(11)

Prepared Beef

The beef should be that of a fine young ox & a square piece of the ribs next to the brisket, but without any of the brisket meat; to about 10 lbs in weight; take an ag of salt put in a bath lined with as much common salt as will lie on a large plate, rub the beef well with this for 1/2 an hour then lay it in a pickling dish & cover it all over with common salt an inch thick when the salt is dissolved wash the meat with a pickle & turn it twice a week it should lie six weeks in pickle & when boiled should within be washed nor soaked, let it boil full 3 hours or till the bones draw easily on when cool put it in a cloth & press it with a four stone weight for 12 hours it is advisable to boil it on a flat plate to avoid the necessity of lifting with 2 forks

W. J. J. J.

1
M^{rs} Country

Green Peas Soup.

Take eight ounces Green Peas and
put them into a Sauce Pan
with a bit of butter and stew
them till they are quite tender
but take care they dont burn, then
take a quart of Shelled Peas, and
put them in a Saucepan with four
pints of boiling Water, & three or four
sprigs of Mint & let them boil till
quite soft & tender, then pulp them
thro' a sieve etc. The Stewed Onions
which you will find in general of
a proper Thickness, then take two
or three Cops Lettuces & cut them as
you would for a Salad put them
in a Saucepan with a bit of butter

and stew them till they are tender,
 then have ready boiled, a pint of
 very young Peas, & when done mix
 all well together with pepper & Salt
 to your taste - if you find the Soup
 too thick, the Water the young Peas
 are boiled in will do to thin it -
 N B instead of the water which the
 old peas are boiled in if you
 can substitute gravy the Soup
 will be much better —

Receipt for Biscuit-pake

Take a little flour & salt, &
 mix it with Cream to a
 stiff paste roll it thin
 & prick it with a Biscuit
 cutter

Miss Aymer

3 M^{rs} Lumby

To Ragout a breast of veal with Peas,
Cut your meat into small pieces
two inches square, season it with
pepper and salt & then fry it,
put to it two Quarts of Peas, two
or three onions, half a lb of bacon
cut in slices, a bunch of sweet
herbs cover it with small broth
or water let it stew till tender
& then serve it up —

Rassakine

A bunch Roli put in new milk
when soft bruise it in a Mortar
with an equal quantity of
Cheshire Cheese fry them in lard
in any form you like, pepper &
salt to your taste, the yolk of an Egg
makes them bind better —

Green Pease Soup - Mr. Morley

Put into your Pot a Gallon of water
 slice a penny loaf & steep it, when the
 water boils, put in the bread, peas,
 an onion, a bunch of sweet herbs,
 & some pepper & salt & let it boil
 an hour, then take two or three
 Lettuces, white beat, Spinach, Sorrel
 & Mint, of each half a handful,
 chop the mint fine, the rest
 grossly, take half a pound of butter
 in a frying pan, & when it is very
 hot put in the herbs & fry them
 till they are brown & a little crisp
 then put the herbs & butter to the rest
 and let it all boil together for three
 hours select some of the youngest

peas, & add a little before the
 soup is enough that they may
 remain in it whole.

About a peck of peas will do for the ^{whole}

Multigatawmy Soup

Prepare the Stock from Beef
 or Chicken, thicken it with
 a little flour & butter & let
 it simmer for a quarter of an
 hour, add Curry powder, salt
 & Cayenne, to the taste to two
 Quarts of soup put a Teacupful
 of good Cream, cut up some ^{meat}
 that has been boiled or roasted
 take the skin off before it is
 put in W. Cumby

6 Miss Lowther or Mr. Lumby

A white or Almond Soup

Take beef or fowl or any white meat
boiled down with a little mace or
other spice to your taste, let
these boil to mush, then
strain off the gravy, take some
of the white fleshy part of the
meat, & rub it thro' a Cullendar,
then put all into the gravy,
with two Oz of Almonds beat fine
& rubbed thro' the Cullendar, set it
on the fire to thicken a little, &
stir in two or three spoonfuls of cream
and a little butter worked in slowly
then have ready a punch roll crumbed
for the middle & slices of bread cut
long like Savoy biscuits - serve
up hot -

Wth Lumby

Excellent White Soup

Take a knuckle of veal, boil
it into strong broth, with a
Cloves mace & alspice & a jagged
of sweet herbs, then strain &
strain it & skim off the
fat, set a flat sauce pan over
the fire, with a piece of butter,
let it melt & then thicken
it with flour keeping it stirring
with a Ladle all the time.
Put the broth to it with two or
three heads of Celery cut very
small. Two onion & half a pint
of cream add salt to your taste

Broth as good as cheap.
Turnips one pound, Potatoes
the pound, Onions 2 pounds,
rice $\frac{1}{2}$ a pound lean beef or
mutton 3 pounds, Parsley & thyme
with $\frac{1}{2}$ a quart of an oz of
pepper & salt to your taste, put
these into three gallons of water
& boil it five hours, frequently
stirring it.

A frugal Stew.

A pint of peas, a lb of beef,
four potatoes, four carrots, 4
onions, 4 turnips, pepper & salt
7 pints of water; stew all to-
gether slowly over the fire.

White Soup.

For a knuckle of veal a gallon of spring water with some spices, & 2 or 3 large onions stuck with cloves, a bunch of Sweet herbs, 2 large anchovies & a bit of lean bacon, & a spoonful of whole rice; let it all stew together till $\frac{1}{2}$ is wasted when cold take off the fat put it in a stew pan & add to it a $\frac{1}{4}$ of a lb of almonds beat very fine with $\frac{1}{2}$ a pint of thick cream; let it stand $\frac{1}{2}$ an hour then strain thro' a fine sieve & add the yoke of two or 3 eggs, beat with a $\frac{1}{4}$ of a pint more cream & keep stirring over a slow fire for a $\frac{1}{2}$ or an hour.

Stewed Cucumbers

Cut cucumbers thin - strew
over them a little salt & shake
them together then draw the
water from them & put them
in a frying pan with a little
smoke & a bit of butter; fry
them brown all over by turning
them shaking them drain them
from the liquor & put them
into a saucepan with a little
gray, whole pepper & vinegar
stew them a little while.

Little Cakes

10 oz of butter $\frac{1}{2}$ a lb. of loaf
sugar, 1 lb of flour 2 eggs &
a little salt.

M^{rs} Jepson.

* Mince Pie ^{Mr. J. P. J. P.}

One lb of apples $\frac{1}{2}$ a lb of beef
suet both shred very fine $\frac{1}{2}$
a lb of sugar $\frac{3}{4}$ of a lb of currants
 $\frac{1}{4}$ of a lb of candied lemon &
orange peel, a small nutmeg,
a little salt, a glass of brandy,
mix all well together.

An excellent Pudding

Six oz of flour	} mixed up with milk & boiled 5 hours
Six oz of suet	
Six oz of currants	
1 egg sugar salt	
& brandy.	

W. Redfean

Castle Puddings

The weight of two eggs in the
shell of sugar & butter & brown
set the butter before the fire till
half melted then beat it to a cream
pound the sugar fine, & beat the
eggs well mix altogether with
a little lemon juice butter the
cups & fill them half full, & an
hour bakes them in a cool oven.

Apple Pudding

$\frac{1}{2}$ a lb of Apples shud fine $\frac{1}{2}$ a lb
of suet shud fine $\frac{1}{2}$ a lb of white bread
crated $\frac{1}{2}$ a lb of currants 2 eggs &
a glass of Brandy sugar & salt
to your taste Three hours will
bail it

M^{rs} Tison

Regents Pudding

$\frac{1}{4}$ of a lb of butter. 1 Spoonful of
flour the rind of a lemon grated
a teacup full of new milk stir
it on the fire till it boils then
put it into a large basin mixing
the yolks of 5 eggs gradually with
sugar, a little brandy & nutmeg
when cold put in the whites
of the eggs after they have been
beat to a strong froth, steam
it in a moultch $\frac{3}{4}$ of an hour.

Sauce for the Regents Pudding

The yolks of 2 eggs a cup of cream
brandy & sugar to your taste
stir it till it thickens & nearly
boils then pour it over the

Pudding
M. S. Cumbly.

Harnes Blacking,

5 lb of glue
15 lb Logwood
1 pennyworth of Ruvian
2 oz of white soap
1 worth Singlasp
1 1/2 of Gum Arabic

To be boiled
together in
3 pints of stale
beer for 20
minutes, then
strain through
a canvas when it
is fit for use

Snow Cheese

Take one pint of good cream, one
leasufful. of white wine, rub
some sugar on the rind of one
lemon, add the juice, and the
white of one egg; - more sugar to
your taste; beat all well together
till it becomes a stiff froth; then lay
a piece of gauze in your mould or
cheese sieve let it stand to drain
all night & turn it out carefully.

M^r. Peeler's Brighton Sauce
A quart of the best vinegar, a quar-
ter of a pint of Indian Soy, the
same quantity of Mustard & the
same of Walnut Pickle, a few
blades of garlic, each blade divided
into three, 2 table spoonfuls of
Essence of Anchovy a large desst
spoonful of cayenne Pepper the same
of salt & the same of flower of Mus-
tard. All these named Ingredients
to be put into a stone bottle cork
it well & put it on the top
of the oven for a few days each
day shake it up several times
after which it will be ready for
use in a day or two. This is a

most excellent in all made
dishes, to fish & cold meat
& a great acquisition to a
Devil. —

Dutch Blancmange.

One ounce & half of Isinglass dis-
solved in a pint of boiling water,
a pint of white wine, the yolks
of eight eggs well beaten, the
juice of one Lemon and some
raspings of the Peel; mix them
together, and set them on the
fire, sweeten it to your taste,
keep stirring it till it is near
boiling, then take it off and
strain it: when nearly cold
put it into the molds.

M^{rs} Crumby.

Melon Jelly

Clean figs put and Lard with
the greatest nicety boil them in
a small quantity of water till every
bone can be taken out, put plenty
of sage & parsley chopped very
small, a little white pepper, salt,
& make finely powdered, simmer till
the herbs are scalded, then turn
into a Melon Mould. M^{rs} Cumby

Baked Apple Cakes M^{rs} Redfern

Take 10 lb of Apples, pare, & core them add
1 lb of Sugar & put them in an Oven to bake till they
are quite soft, then take & mash them with a
spoon, drain the juice from them & make them
into little cakes the size of a fig putting them
into a very slow Oven to dry. The juice will
make apple Jelly —

Mock Turtle

Take one meats foot $\frac{1}{2}$ 2 or 4 /aloes
put boil them till tender in two
quarts of Strong Mutton or Beef broth
half a pint of white Wine, two large
onions, 12 Oysters with their liquor,
a little Cayenne, the peel of half
a Lemon, a few sweet herbs chopped
small with a little salt put the
all in small pieces mix altogether
and cover it down close & let it stew
three quarters of an hour, just before
you take it off the fire add the
juice of a Lemon & some light green
bales

M^{rs} Cunby

M^{rs} Higginson

To Stew a Knuckle of veal
Cut a knuckle of veal into small
pieces and season it over night
with Cayenne pepper; in the morning
put it into a pot with half a pint
of white wine and a pint of strong
gravy, two hours will bake it
before you send it to table then
the gravy and add the juice of a
lemon, make your ball of veal
Lemon & herbs & season them to your
taste with Cayenne &c. &c. & fry them.
you may add yolks of eggs

Sponge cake 14 Eggs taking out 4 Whites $1\frac{1}{2}$
lb Sugar, the rind of 1 Lemon beat altogether for $\frac{1}{2}$
an hour then add $\frac{3}{4}$ lb Flour & the juice of a Lemon
to be baked in a slow Oven for an hour

M^{rs} Hall Ferrybridge

Velvet Cream M^{rs} Morley
Two Ounces of Isinglass dissolved in a
little water, add a pint of Cream
of a pint of Milk, the rind of a lemon
grated, and a small nutmeg grated
boil & strain through a fine sieve,
let it stand till cold stirring it all
the time, & then add a Glass of white
wine, the juice of two Lemons & Sugar
to your Taste then strain it again
before you put it into the mould—
if the Lemons are large the juice of one ^{is sufficient}
Strawberry or Raspberry Jam For Fartie
boil the pint & boil it 25 minutes but as
equal weight of Sugar ^{is made} ^{is quite} hot when before
the fire or in the oven, take the Pan off the fire & stir
in the Sugar continuing to stir till the whole is cool
now Sugar done this way does very well. M^{rs} B. B.

very good

Lemon Curd

Mrs Askley

Two quarts of new milk, half the rind
of a lemon, a stick of Cinnamon, the
juice of two lemons, Sugar to your
taste, & six Eggs, set it over the fire
(which must be very slow) in a stew pan
when it begins to turn, stir it from the
bottom gently, to prevent its burning
when the Whey just begins to clear, take
the Curd out with a strainer, breaking it as
little as possible & keep putting it into your
mould as it rises, do not squeeze
it, but let it stand in the mould five
or six hours

Salt of Lemon

jection

2 drams of Salt of Sorel

6 drams of Cream of Tartar

Mr. Morley Cottage

Light Tea Cakes

To $\frac{3}{4}$ lb of fine flour add $\frac{1}{2}$ pint of new
milk made warm mix in two or three
spoonfuls of light yeast cover it up & set
it half an hour by the fire to rise work
in the yeast 4 oz of butter & 4 oz of Sugar
make it into cakes in the as little flour as
possible set them in a quick oven to bake

Gingerbread Cakes Mr. Wilson

2 lb of Loaf sugar put into a pan with $\frac{1}{2}$ lb butter
warm until the Butter is melted home ready
2 lb of flour $\frac{1}{2}$ lb moist Sugar $\frac{3}{4}$ lb of Ginger
2 Eggs well beaten mix all together, beat
it half an hour, bake it in a moderate
oven in small pans, then take them
out of the pans & put them before
the fire to harden —

Gingerbread Loaf W.th Cumby

$\frac{1}{4}$ Stone of Treacle $\frac{1}{4}$ Stone of flour

$\frac{1}{2}$ lb brown Sugar 1 Cup of Cream

3 Eggs - 1 O^y of Ginger 1 O^y for 2000 y lads

1 O^y for powder Suds. 1 of Pearl ash

Baked Pear & W.th Morley

Take $\frac{1}{2}$ Dozen fine Pears, peel, cut them

in halves, & take out the cores, put them into a

pan with a little red wine & 2 lb of

Sugar & some water, set them in a moderate oven

till tender then put them on a slow fire to

steak gently, add grated Lemon peel & more

Sugar if necessary. They will be sufficiently red

Ginger Cakes W.th Cumby

Take 1 O^y of grated ginger, put it to 2 lb of flour

add $\frac{1}{2}$ lb of butter & 1 lb of moist Sugar

rub them well together set it with cold water to a stiff

paste roll them out bake them on tin

in a slow oven

To preserve Fruit for Jarts

Put cherries, currants, plums or whatever fruit you wish to preserve into quart bottles or stone Jars to every quart of fruit put a $\frac{1}{4}$ lb of lump Sugar finely sifted put it all at the top of the fruit in a bladder over them very close, set them in a pan of cold water upon a stove or very slow fire when the sugar is melted, & the Syrup rises to the top of the fruit & above it (which is seen thro the bladder) take the bottles out of the water when cold tie leather tight over the bladders & keep them in a dry cool place. The fruit should be gathered dry & picked from the stalks into dry bottles — Mrs Camby —

Wine Sauce for puddings

Put the Wine first into your pan & melt the butter with it, shaking in a little flour as you do for plain melted butter, if you melt the butter first it will never be so good — Mrs Camby

To bottle Currants ripe or Green of
all kinds of Fruit

When the fruit is ripe gather it in dry
Weather put it into dry bottles as close
as you can by shaking it, cork the bottles &
lie the forks down very tight cut the forks nearly
level with the bottles, put them into a basket with
the necks downwards & stuff some straw between
the bottles to keep them shady then put the basket
into aopper or large pot & cover it with old water
light the fire & let them boil one minute, then
take the fire out & let the basket stand in theopper
till quite cold then take out the basket & put the
bottles into a hamper with the necks downwards
first dipping the forks in resin & lie a bladder
tight over them when the basket is in theopper
a weight should be put upon it to prevent it
floating —

Macaroons M^{rs} J. P. son

Take $\frac{3}{4}$ lb of Almonds ^{blanched} $\frac{1}{4}$ lb of bitter Almonds
 $\frac{1}{2}$ lb lump Sugar beat very fine & sifted the whites
of 3 Eggs beat the Sugar & whites of Eggs together
whisk them until quite white & much froth on top
then mix the Sugar & Eggs with the Almonds
do not make them too thin or they will run
it must be so stiff that you may cut it in
slices as big as a Walnut & press them out
lay them on paper to bake they must
have a slow oven put the paper on & ink
well dredged with flour to prevent them burning

Bath Buns M^{rs} Ashby

$1\frac{1}{2}$ lb of butter beat till it comes to a froth
or cream, dredge into it $1\frac{1}{2}$ lb of flour then mix
7 Spoonfuls of yeast with 7 Eggs leaving out 3 whites
mix them with the flour & butter of $1\frac{1}{2}$ lb of yeast
and ten minutes before them

Egg & Apple Pudding M^{rs} Mac Dorval
or with Green Gooseberries

Take the yolks of 4 Eggs & the whites of two
beat them well & 2 Oz of butter dissolved in warm
water & 2 Table spoonfuls of Apple pulp quite
cold mix these all well together with Sugar
to your taste & put them in a dish with a new
luff baster, 12 hour will bake it in a moderate ^{oven}

Egg Purd a slow fire

3 pints new milk the yolks & whites of 9
Eggs well beat & poured into the milk when
just boiling stirring it the whole of the time
let it boil gently till the Whey is rather clear
& when it begins to boil first put in a Spoonful
of Rose water & Sugar to the taste take it off
the fire & pour it into Moulds it should be
made over night now Castard over it
a stick of cinnamon should be boiled in the milk

To make Noyeau

Take two large Handful of the
young Shoots or leaves of the Peach
or Metarine; put them into a large
Tea Pot, pour on a Quart of boiling water
let it stand all night, this Infusion
should be made very strong, pour
nine large Wine Glasses of the above
infusion upon two pounde of fine
Cump Sugar add one quart of best
white Brandy, this makes two quarts
of the liquor if you do not find it
rich enough add more Sugar
five or six bitter Almonds should
be put into each quart Bottle
into which the liquor is poured
Cork them well & let them stand six

Weeks or more, it should then
be racked off into pint Bottles,
it will almost all run off clear
that which is not so must be
filtered & corked up again there
be particularly careful not to touch
any part of the process with any
thing metallic - From the vegetable
Infusion the color will be greenish
this may be taken off by a little
good cochineal tied close in
muslin which will give the color
of the West India Noysse and
the Flavour is not distinguishable

Wth Love

Thompson

Little Puddings in time

4 Eggs beat $\frac{1}{4}$ of an hour with Sugar & Salt
then take 1 pint of Cream as much Flour as will
make them light & a little brandy butter
lines & bake them in a moderate Oven

China Orange Pudding

1 large China Orange the white part excepted
4 Eggs $\frac{1}{4}$ lb of butter, $\frac{1}{4}$ lb Sugar all beat well
together in a Marble Mortar half an hour well
bake it in a slow Oven

Further

a little Flour 1 Egg, currants Sugar & a
little yeast mix it up with warm milk & bake
very lightly set it to rise & fry them in dripping

Little Puddings

A pint of pumpe grated, 1 pint good milk,
boiled & poured upon the pumpe, 2 Eggs a few
a little nutmeg & Sugar to your taste half an hour
bake them

8² Hunter

Giblet Soup

Scald a sufficient quantity of giblets
scald them to pieces put them into a stew pan
with some good real Stock, & let them stew
till quite tender then season as for Partridge
Add yolks of Eggs & forcemeat balls with
white wine -

Green Peas Soup Mrs Garland

Boil 1 Quart of old Peas in a Gallon of water
when tender pulp them thro' a sieve strain
& onions fry them in butter & put them to
the liquor with a large Lettuce a
handful of green mint cut fine & a
hint of young green Peas boil altogether
till very tender stir in a Slice of Butter
with Pepper & Salt to your taste

A Cheap Soup Dr. Williams

1 pound of lean beef cut into
small pieces 7 pints of water, 1
pint of split peas 1 pound of potatoes
3oz. of rice 2 heads of celery and 3 leeks
seasoned with salt pepper and
dried mint boiled gently till re-
duced to 5 pints then strain it thro
a colander fried cabbage and
onions will give strength to the
soup at a small expense.

Excellent Fish soup Lady C. Bentinck
2 Anchovies boiled in water till quite
dissolved, melt your butter in a
little of the liquor add 2 table spoons
of Walnut Catnip 2 of Mushroom
kitts and 2 of gravy.

W^m Steadman.

beef Cakes

Boil a breast of beef cut
it into three pieces, put the
thickest at the bottom of the pan,
boil six eggs hard, chop some
Parsley season it with pepper and
salt, a blade or two of mace, four
anchovies chopped fine, and
mixed all well together, strei
this seasoning with slices of
ham between each piece of
beef. The bones to be put on
the top of the pan add a moderate
sized Truss, full of water, cover it close
& bake it in a quick oven three hours
put it into a pie dish with a weight on
it when cold turn it out, run the Jelly
thro' a jelly bag - to put at the top -

Orange Meringue

Dissolve two ounces of
Isinglass in a pint of Water,
Strain the juice of six large
Oranges and one Lemon, on
half a pound of powdered sugar
whisk it half an hour till it
comes to a strong froth, and is
about the thickness of good
cream, then put it quickly
into a Mould -

N B half an hour is sufficient
time to boil Isinglass -

M^{rs} Smith's Recipe for the

Receipt for Biscuit cake M^{rs} Smith
Take a little Stone & salt & mix it
with cream to a stiff paste, roll it
thin & prick it with a biscuit pricker

Egg Cheese

A pint & half of new milk,
boil half of it, beat the other
half with the yolks & whites
of five Eggs & a quarter of a
pint of White Wine. Then put
altogether with the juice of salt
a small Lemon, and sweeten
to your Taste with common
Lump Sugar, then boil
altogether till the Curd rises,
put it into a Mould with holes
in it for the Whey to drain from
it & when sent to table pour
a Mustard over it and garnish
it with Sweetmeats

W. Meddleton Acheson

Excellent Puff Paste

Four ounces of Flour, and
Three ounces of Butter rolled
out four times mixed lightly
with a knife and handled as
little as possible -

M^{rs} Fumby

A French Pudding

4 lb butter a spoonful of flour put into a
New pan with the juic of a lemon stir it over the
fire till the butter melts ^{the yolks of} add 5 Eggs a little
sugar cream & brandy let the above stand
till it is cold beat the Whites of Eggs
till they become a strong froth mix all
together & boil in a tin mould in a pan
of boiling water you may add raisins
if you wish an hour

Apple Cakes

Half a pound of Butter beat
to a Cream three quarters of a pound
of Flour, half a pound of soft
Sugar, beated, the yolks and
whites of three Eggs and the
Sugar beat up with them,
half a pound of Currants,
half a Nutmeg Candied -
green lemon peel to your taste,
the Flour & Butter must be first
mixed well together and the
rest of the ingredients added
afterward, if you wish to have
them very good add half a glass
of Brandy -

M^{rs} Curmy -

For a Blaze Mr. Lascelles of Gillingham
Cut the best part of a neck of mutton
into steaks slice some onion and
Take Thyme and chopped Parsley
Take your stew pan and put in
your slices of onion, pepper
and salt thyme and parsley cut
the bottom of the pan and lay
a layer of chops and cover them
with slices of onion &c as at the
bottom add a layer of potatoes
and just as much water as
will cover the whole close the
lid and when the potatoes be-
gin to break the meat is done
it will take about twenty
minutes.

Carriage 1/8 per 100 Weight
^{Lady to}
from Stockton to Darlington
per Wagon

Major Goldsmiths Candle
Brecknal Haymarket
Fish Cakes

Take Fish that has been boiled cut
in small pieces put to it 1 egg salt
mace, and pepper make this
into a paste and beat it well
in a mortar then cut it into
little cakes, rubbing them with
the yolk of an egg and bread
crumbs fry them a light
brown. Lady Dundas.

Clary Wine

To ten Gallons of water, put 25
pounds of loaf Sugar, set it over
the fire, and let it boil gently
one hour, skim it clear and put
it into a huf, when it is cold
put into the barrel a peck
of Clary flowers stripped from
the stalks with the little leaves
that grow amongst the flowers,
and a pint of good Ale yeast,
then put in the liquor, and stir
it twice a day for three days
when it has done working
stop it up tight, & bottle it at
the end of two months it
is fine - M^r Sumby

Lobster sauce

Put some anchovy into some good gravy, beat your lobster shells and boil them a good while in water, strain ^{it} into your gravy, and put in the rich part of your lobster. The meat cut in pretty large pieces, add butter & cook in flame till of a good thickness.

Almond Crust.

Beat almonds very fine with white wine for paste, and put in a very little oiled butter mix it with a spoon till of some consistency, then put in fine sugar and flame and make it pretty sweet put a little flour on the board you roll it upon but it very thin in this such as you use for Filling & bake them in a cool oven to be filled with pastry.

